

1 I CLAIM:

- 2 1. A smoker for smoking foodstuffs comprising:
3 a cooking enclosure;
4 a vibrator capable of moving a fuel unit in a reciprocating motion;
5 a heat source in operative association with said vibrator; and
6 wherein smoke generated from said fuel unit by said heat source is deposited in said cooking
7 enclosure.
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9 2. The smoker of Claim 1 further comprising:
10 a combustion chamber that houses said vibrator and said heat source, said combustion
11 chamber in communication with said cooking enclosure via a first duct.
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13 3. The smoker of Claim 2 further comprising:
14 a fan, wherein said fan is in operative association with said first duct, said fan capable of
15 drawing said smoke from said combustion chamber and inducing said smoke into
16 said cooking enclosure.
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18 4. The smoker of Claim 3 further comprising:
19 a second duct in communication between said cooking enclosure and the outside of said
20 smoker;
21 a first damper, wherein said first damper is in operative association with said first duct and
22 said second duct, said first damper capable of moving between a first position

1 wherein smoke in said first duct is directed into said cooking enclosure, and a second
2 position wherein smoke in said first duct is directed into said second duct and out of
3 said smoker.

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5 5. The smoker of Claim 4, further comprising:
6 a second damper, wherein said second damper is in operative association with said first duct,
7 said second damper capable of moving between a first position wherein said cooking
8 enclosure is isolated from fresh air, and a second position wherein fresh air is
9 allowed into said cooking enclosure.

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11 6. The smoker of Claim 5, further comprising:
12 a controller capable of monitoring and controlling at least one parameter of said smoker,
13 selected from the group consisting of: ambient temperature of said cooking
14 enclosure, ambient temperature of said combustion chamber, temperature of said
15 foodstuffs, heat source power, vibrator power, fan speed, duration of the cooking or
16 smoking process, position of said first damper, position of said second damper, timer,
17 thermostat, and servo motors.

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20 7. The smoker of Claim 5, further comprising:
21 a heating element in said first duct.

- 1 8. A method of cooking foodstuffs in a cooking enclosure comprising:
2 loading a fuel unit onto a fuel unit holder;
3 moving said fuel unit holder repetitively;
4 heating said fuel unit, with said heat being of sufficient intensity and duration to create
5 smoke; and
6 applying said smoke to said foodstuffs in said cooking enclosure.
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- 8 9. The method of Claim 8, wherein applying said smoke to said foodstuffs further
9 comprises:
10 moving smoke through a duct using a fan; and
11 positioning a first damper in said duct to direct said smoke into said cooking enclosure.
12
- 13 10. The method of Claim 9, wherein applying said smoke to said foodstuffs further
14 comprises:
15 positioning said first damper in said duct to direct said smoke out of said cooking enclosure;
16 and
17 positioning a second damper to allow fresh air into said cooking enclosure.
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